Recipes

JELKE

GOOD LUCK

MARGARINE

GENERAL DIRECTIONS

Jelke GOOD LUCK Margarine may be used in any of your own recipes instead of butter.

All recipes in this book call for level measurements.

The cups used in measuring hold one-half pint.

Standard tablespoons and teaspoons are used.

Flour should be sifted once before it is measured.

Whenever possible, dishes should be tasted before being served, and more seasoning added, if desired.

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STANDARD MEASUREMENTS

3 teaspoons	1 tablespoon
16 tablespoons	1 cup
2 cups	1 pint
2 cups solid fat	1 pound
2 cups granulated sugar	1 pound
3 cups confectioner's sugar	1 pound
4 cups flour	1 pound
1 square bitter chocolate	1 ounce
2 tablespoons margarine	1 ounce
2 tablespoons liquid	1 ounce

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1 egg thickens 1 cup milk for baked custard.

2 tablespoons flour thickens 1 cup milk for white sauce.

1 cup flour requires 2 teaspoons baking powder when no egg is used.

1 tablespoon gelatine sets 2 cups liquid.

½ teaspoon soda sweetens 1 cup sour milk.

1 tablespoon cornstarch equals 2 tablespoons flour for thickening.

A new method is followed in writing these recipes. It helps to assure success in using them. Each step is numbered in sequence. Follow the numbers and you will be sure to have good success.

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What the housewife should know about

JELKE GOOD LUCK MARGARINE

Read this short, interesting description of what GOOD LUCK is and how it is made. Then use it for appetizing meals. The recipes in this book show you how.

THE custom of spreading bread is one that dates back many centuries. From the standpoint of taste, bread needs a spread to make it palatable. Dietitians tell us that this craving of the appetite is founded on sound principles of correct diet.

Jelke GOOD LUCK Margarine is a spread for bread that satisfies the craving of the appetite, adds delicate flavor to bread, rounds out its food values, and furnishes sound nourishment in delightful form. It is a contribution of very real value to the American dining table.

The distinguishing characteristic of margarine is that it is made by combining several ingredients—a method that opens the way to a specially delightful product by careful selection of choice ingredients and by their skillful emulsifying.

In Jelke GOOD LUCK Margarine the advantages of this process are developed to the utmost. Three ingredients are selected for GOOD LUCK. They are full-cream milk, fresh each morning from inspected dairy farms, nourishing beef oleo fat from healthy, sound

stock, and choice pork fat from healthy young corn-fed porkers. Each of these ingredients is of choice quality—each is the best of its kind.

The ingredients are subjected to heat and while in a warm fluid state are mixed together in sanitary steam-jacketed churns where they are thoroughly emulsified by revolving dashers; after which the warm emulsion is suddenly chilled by being plunged into clear cold water. The effect of the sudden cold is to solidify the blended fats into one homogeneous mixture, which is afterwards worked, to remove surplus moisture and provide proper texture, salted, made into prints, wrapped in parchment paper and placed in cartons labeled Jelke GOOD LUCK Margarine.

This short description reveals the superiority of GOOD LUCK and explains why it tastes so good. The milk and other raw materials that are used in GOOD LUCK, produced on American farms, are the source of its delicious country flavor, which so appeals to every person brought up in northern climes. The appetizing taste appeal of GOOD LUCK is its passport to thousands of American dining tables.

The pure-food lover finds in GOOD LUCK a food of ideal purity. Not only are the choicest grades of refined ingredients used, but at no time during the process of manufacture is GOOD LUCK touched by the human hand. The GOOD LUCK churnery is a miracle of cleanliness and sanitation. White enamel walls, tile floors, polished steel machinery, white duck suits, are seen on every side. Immaculate cleanliness is the rule. It may safely be said that GOOD LUCK is far superior to a large proportion of the butter on the market to-day.

Considered from a dietetic standpoint, GOOD LUCK makes an extremely satisfactory showing. As a source of energy in the diet it has a shade the advantage over butter; as it supplies better than 3500 calories per pound, which is the average for the latter. In common with other similar foods, which are fluid at body heat, it is easily and completely digested. GOOD LUCK also contains vita-

mines. Milk and beef oleo are both rich in this valuable food element, and these two are very important ingredients of GOOD LUCK.

Excellent for a Shortening in Baking and Cooking

As a shortening, Jelke GOOD LUCK has decided advantages. The very richness of the product itself gives results comparable to those obtained by the use of the best butter; and far superior to those of cooking oils and compounds. When the heat of the oven strikes a dough or batter prepared with GOOD LUCK this finely emulsified product completely permeates it. Every minute particle of the flour comes in contact with the margarine. Delicious GOOD LUCK flavor spreads through the entire bake. Tempting delicacy of flavor follows.

Be sure to get genuine Jelke GOOD LUCK Margarine with its trade mark of the little Jelke GOOD LUCK girl in her quaint Dutch costume and wooden shoes—symbol of purity and buying guide to the largest selling and most satisfactory margarine in America. Every carton of genuine Jelke GOOD LUCK also bears the facsimile signature "John F. Jelke."

Visitors are cordially invited to visit the large Jelke GOOD LUCK Margarine churnery—largest factory of its kind in America—and see for themselves how GOOD LUCK is made, and the purity and excellence of "The Finest Spread for Bread."

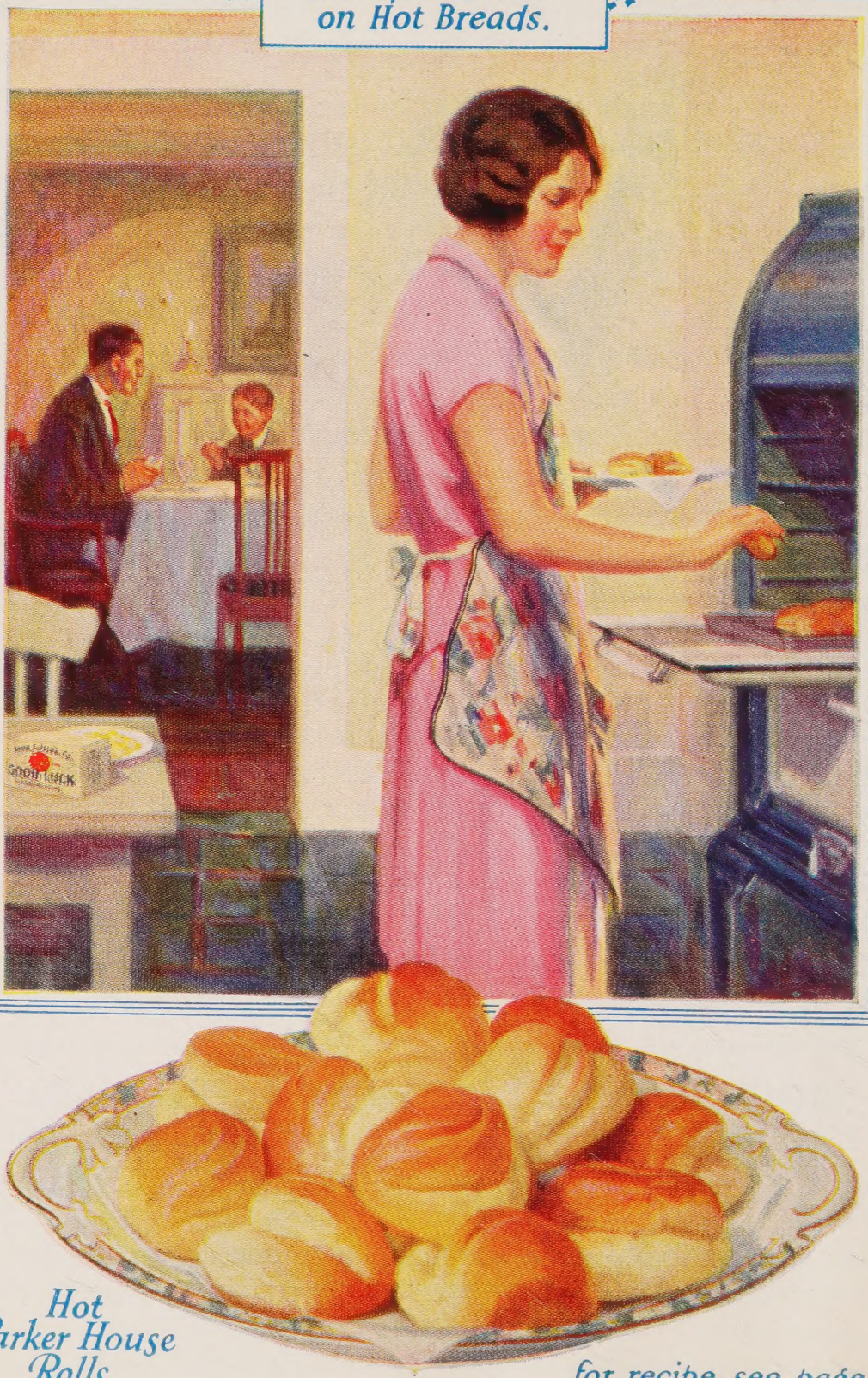
JOHN F. JELKE COMPANY, CHICAGO

Wholesale Branches in

NEW YORK PHILADELPHIA PITTSBURGH CLEVELAND

Milk Receiving Station and Condensery at
HUNTLEY, ILLINOIS

Always Delicious on Hot Breads.



Hot Parker House Rolls

for recipe see page 6

The Temperature is the Important Thing to Watch in Bread-Making

HOME-MADE bread is a valuable food and is appetizing and nutritious. Nor is it as difficult to make as is sometimes supposed. Any woman can learn to make a good loaf of bread or a batch of fresh attractive rolls; and this ability should be acquired by every real home maker.

The method given below is known as the short method of bread-making and is the one most popular today. Its success depends upon your understanding how the yeast acts. Fresh compressed yeast is usually available in cities and towns and is most popular. If dry yeast is used it must be soaked overnight in two cups of unsalted potato water. Otherwise the process is the same as with compressed yeast. Yeast when mixed with the dough and kept warm throws off countless gas bubbles which lighten the dough, and make the bread digestible. Sugar hastens the growth of the yeast. Salt retards this growth; so that the latter is often added with the last flour.

During the processes of rising and kneading, the temperature has a great influence upon the dough. Best results are obtained when 80°-95° F. is the temperature used. Protect the rising dough from drafts, for if chilled or too cold, it will not rise; and from too much heat, for if too warm the yeast acts violently and produces a coarse bread, or is killed and will not work at all.

WHITE BREAD

1 quart liquid (milk or water)
4 tablespoons Jelke GOOD LUCK Margarine
2 tablespoons sugar
2 yeast cakes
½ cup lukewarm water
2 teaspoons salt
3 quarts flour (about)

1. Scald the liquid. Add sugar and margarine and stir until melted.

2. When cool add yeast dissolved in the lukewarm water, and enough of the flour to make a soft batter. Beat well.

3. When bubbles begin to form add salt and enough more flour to make a stiff dough.

4. Turn out on floured board and knead for 10 minutes. Place in a greased bowl, or pan, cover with a cloth, and let rise where warm, about 3 hours or until almost double its bulk.

5. Turn out, knead again, shape into loaves, and place in well-greased pans, cover and let rise for another hour—until pans are filled.

6. Bake in a hot oven (425°F.) for 10 minutes, then in a moderate oven (350°F.) for 50 minutes more.

7. When done remove from pan, place on racks to cool, and brush with margarine. Cover when cool, but not before.

Note: This recipe makes four small loaves.

RAISED BISCUITS

These may be made from bread dough.

1. Cut dough into pieces the size of an ordinary egg; shape into rolls, and place in a well-greased pan.

2. Let rise until double in size, brush with milk and melted GOOD LUCK.

3. Bake in a hot oven (400°F.) ten minutes, then continue about 20-30 minutes in moderate oven (350°F.).

PARKER HOUSE ROLLS

2 cups milk
4 tablespoons Jelke GOOD LUCK Margarine
2 tablespoons sugar
1 yeast cake
1 teaspoon salt
6 cups flour

1. Scald milk, add sugar, and stir until sugar dissolves.

2. Cool and add yeast dissolved in small amount of warm water, and 3 cups of flour. Beat until smooth. Let rise 1 hour where warm.

3. Add melted margarine, salt, and enough flour to make a dough (about 3 cups more). Knead 5 minutes.

4. Place in a greased bowl and let rise 1½ hours or until double in bulk.

5. Roll out ¼ inch thick. Lift from board (to let it shrink); cut with biscuit cutter.

6. Brush lightly with melted GOOD LUCK, crease through center, and fold over. Let rise until light.

7. Bake in hot oven (450°F.) about 15 minutes.

Recipe makes 4 dozen rolls.

CARAMEL ROLLS

2 cups sifted flour
4 teaspoons baking powder
¾ teaspoon salt
4 tablespoons sugar
1 beaten egg
⅔ cup milk
4 tablespoons Jelke GOOD LUCK Margarine, melted
1 cup brown sugar
4 tablespoons Jelke GOOD LUCK Margarine

1. Combine flour, salt, 4 tablespoons sugar and baking powder.
2. Add milk and beaten egg.
3. Add melted GOOD LUCK Margarine.
4. Mix brown sugar and GOOD LUCK, melt it slightly, and spread it in bottom of shallow baking pan.
5. Flour board, roll dough half inch thick, spread thick with sugar and cinnamon, roll up like a Jelly Roll, and cut off in inch long slices. Place, cut side up, on top of the brown sugar mixture.
6. Bake in hot oven, 425°F. until done.

VARIATIONS

1. WREATH COFFEE CAKE—Roll dough ¼ inch thick, spread with melted sweet chocolate and chopped nut meats. Roll up like Jelly Roll, twist slightly, and form into a circle on the greased baking sheet.

2. SNAILS—Roll dough thin. Cut into narrow strips. Twist strips, and twirl them into shape snail-like, starting at center and winding dough around it. Place a dot of lemon or custard filling right in the center. Bake as for Caramel Rolls.

NUT BREAD

4 cups flour
6 teaspoons baking powder
1 teaspoon salt
½ cup sugar
1½ cups nut meats
2 eggs
1½ cups milk
3 tablespoons Jelke GOOD LUCK Margarine

1. Combine dry ingredients; add chopped nut meats.
2. Beat eggs slightly, add to milk, and combine with dry mixture slowly. Add melted GOOD LUCK.
3. Pour into two greased baking pans, and set in warm place to rise for 20 minutes.
4. Bake in moderate oven 350°F. for 45 minutes. Do not cut until loaf is cold.

BAKING POWDER BISCUITS

Recipe makes 12.

2 cups flour
4 teaspoons baking powder
½ teaspoon salt
4 tablespoons Jelke GOOD LUCK Margarine
¾ cup milk

1. Sift dry ingredients together.

2. Cut or rub in GOOD LUCK until mealy-looking.

3. Add milk to make soft dough.

4. Flour board well, toss dough onto it, sprinkle flour over dough, toss into shape. Roll dough out ½ inch thick and cut. Place on ungreased baking pans.

5. Bake in hot oven (450°F.) about 12 minutes.

VARIATIONS

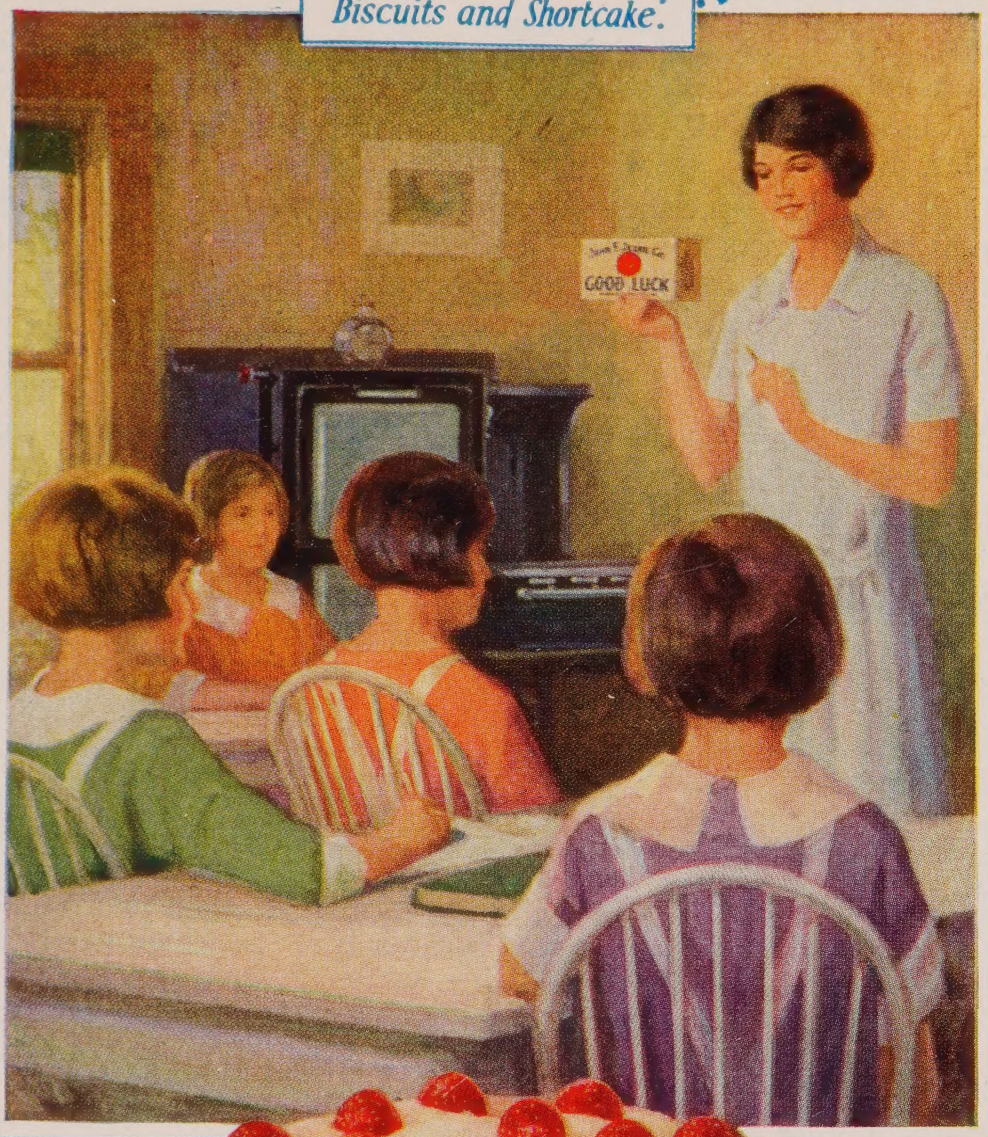
1. Drop Biscuits—Use 1 extra tablespoon GOOD LUCK. When dough is mixed, instead of rolling it, drop by spoonfuls onto ungreased baking sheets or tins. Bake as indicated.

2. Old Fashioned Shortcake—Add 2 tablespoons GOOD LUCK to Baking Powder Biscuit Recipe, also 2 tablespoons sugar if slightly sweetened dough is preferred. Cut with large biscuit cutter for individual shortcakes; for one shortcake, divide dough into two equal parts, rolling each one to just fit a deep cake pan; place one on top of the other, and bake as directed for biscuits. Or bake the whole mix in one ungreased pan, and when done, slit in two crosswise, spread generously with GOOD LUCK Margarine, then with berries, placing the other half on top.

3. Cheese Biscuits—Make baking powder biscuit dough. When ready to roll, sprinkle entire top of dough with grated cheese, then cut, etc. Or sprinkle grated cheese on top of each individual biscuit before placing in oven. Or add ⅓ cup grated cheese to the dough.

4. Orange Biscuits—Make baking powder biscuit dough, and cut biscuits. Into the top of each biscuit press a small lump of sugar which has been dipped into orange juice.

Recommended for Flaky Biscuits and Shortcake.



Strawberry Shortcake

for recipe see page 8

ADDITIONAL GOOD THINGS FROM BISCUIT DOUGH

DUTCH APPLE CAKE—To Baking Powder Biscuit recipe add 2 tablespoons sugar.

1. Place biscuit dough, unrolled, into round cake or pie tin. Smooth over top.
2. Place fresh apple slices, in overlapping rows, all around or across the pan of dough.
3. Sprinkle with sugar and cinnamon mixture, and dot with GOOD LUCK.
4. Bake 35 minutes in moderate oven (350°F.).

APPLE POSIES—To Baking Powder Biscuit recipe add 2 tablespoons sugar.

1. Roll dough thin, ¼ inch, oblong shaped.
2. Chop apples fine and scatter them over surface of dough.
3. Sprinkle apples with sugar and cinnamon mixture.
4. Roll dough up like Jelly Roll. Slice off pieces 1 inch wide. Place slices in baking pans, cut side up.
5. Bake in moderate oven 15 minutes (350°F.).

JAM COFFEE CAKE—

1. Place Baking Powder Biscuit dough in a pie tin, smoothing over the top.
2. Spread raspberry jam all over the surface, then sprinkle with sugar and cinnamon and chopped nut meats. Press down firmly with a spatula.
3. Bake in moderate oven 25 minutes (350°F.).

STICKY CINNAMON BUNS—

Make Baking Powder Biscuit dough.

1. Roll dough ½ inch thick. Brush it with melted GOOD LUCK.
2. Mix ½ cup granulated sugar with 1 teaspoon cinnamon. Spread over the dough. Roll up like a Jelly Roll, and cut in 2½ inch thick slices.
3. Brush baking pan with melted GOOD LUCK, and cover the bottom with layer of brown sugar. Lay slices of dough cut side down in this pan, bake in moderate oven (375°F.) about 20 minutes.
4. When done, turn out bottom side up, and brush the buns thick with mixture of ½ cup molasses, ½ cup brown sugar and 1 tablespoon GOOD LUCK melted together. Cool before serving.

MUFFINS

1 beaten egg
1 cup milk
¼ cup sugar
½ teaspoon salt
2 cups pastry flour
4 teaspoons baking powder
¼ cup melted Jelke GOOD LUCK Margarine

1. Combine ingredients in first column.
2. Combine ingredients in second column.
3. Add the two groups together. Beat thoroughly.
4. Pour into greased muffin tins. Bake in 425°F. oven 25 minutes.

Recipe makes 1 dozen large muffins.

VARIATIONS

1. Date Muffins—Add to muffin recipe ½ pound stoned and chopped dates.

2. Pecan Muffins—Add ¾ cup broken pecan nut meats. Pour into paper baking cups; place two or three nut meats on top of each muffin, and bake 25 minutes.

3. Cranberry Muffins—Add to muffin recipe 1 cup cranberries cut in halves.

4. Cheese Muffins—Pour a thin layer of the muffin batter into the greased muffin tins. Lay a thin slice of American yellow cheese on each, then cover with the rest of the batter.

5. Whole Wheat Muffins—Use 1 cup pastry flour and 1 cup whole wheat flour in the muffin recipe.

6. Bran Muffins—Use 1 cup pastry flour and 1 cup bran in the muffin recipe.

POPOVERS

3 well beaten eggs
2 cups milk
2 cups flour
1 teaspoon salt
1 tablespoon Jelke GOOD LUCK Margarine, melted

1. Beat eggs, add milk, stir together.
2. Combine flour and salt, add to milk mixture and beat thoroughly.
3. Add melted GOOD LUCK. Pour into greased muffin tins, and bake in 450°F. oven 30 minutes. Makes 16 popovers.

Energy Food for Active Bodies.

Sandwiches
for the
School Lunch Box

for recipes see page 13

SANDWICHES

GENERAL DIRECTIONS

Use Jelke GOOD LUCK Margarine as the spread for any kind of sandwiches. In order that it may not tear the bread while being spread, always work it first in a bowl or on a plate, using a fork or spoon, until soft and creamy. If sandwiches are to be packed, wrap carefully in wax paper.

FOR THE SCHOOL LUNCH BOX

EGG SANDWICHES

Cook two eggs until hard, cool, remove shells, force yolks through sieve, chop whites, season with salt, cayenne, and moisten with mayonnaise dressing. Spread Jelke GOOD LUCK Margarine on one slice of bread, the egg mixture on the other slice, and press the two together.

PEANUT BUTTER SANDWICHES

Moisten peanut butter with mayonnaise dressing. Spread slices of bread with Jelke GOOD LUCK Margarine. Cover one slice with the peanut mixture, the other slice with shredded lettuce, and press together.

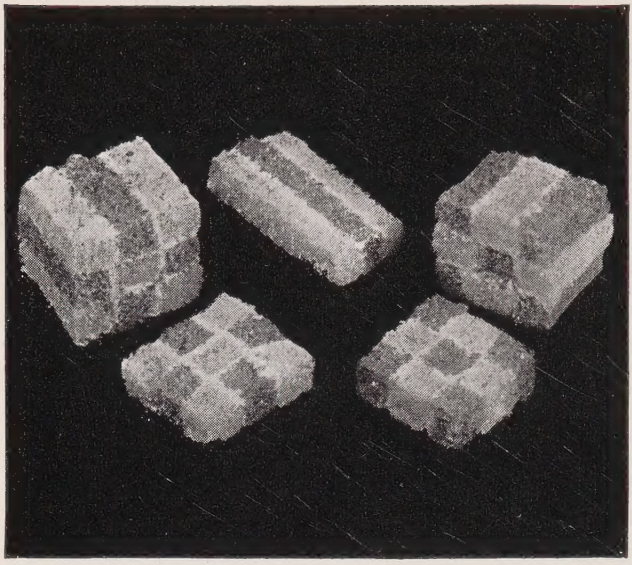
ORANGE MARMALADE SANDWICHES

Spread slices of bread with Jelke GOOD LUCK Margarine. Cover one slice with orange marmalade and sprinkle the other slice with chopped nuts, then press together.

DAINTIES FOR THE AFTERNOON TEA

Five o'clock tea sandwiches should be small and dainty and the bread very thinly sliced. White, graham, Boston brown bread and nut bread spread with Jelke GOOD LUCK Margarine are always in good taste.

Checkerboard, Mosaic and Ribbon Sandwiches – for Bridges Teas and Parties

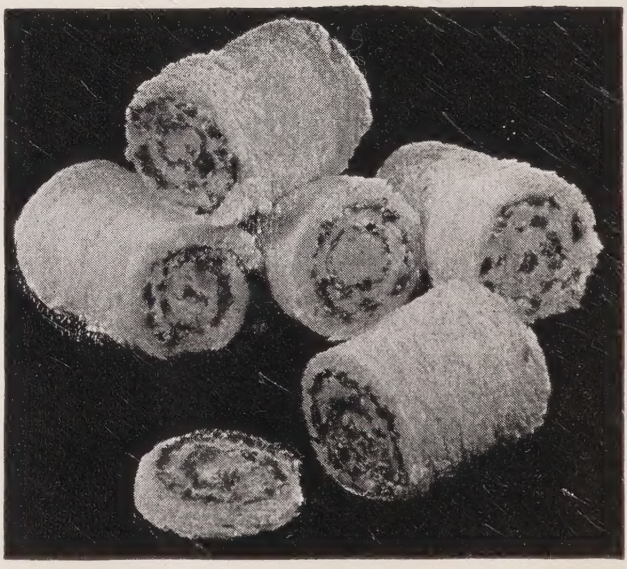


MAKE three-layer sandwiches of alternating ½ inch slices of white and whole wheat bread spread generously with softened Jelke GOOD LUCK. Slice the three-decker sandwiches down in ½ inch thick slices. Combine three of these slices to make the cubes shown, using first a slice with the whole wheat bread in the center, then the white, then whole wheat. Spread each layer with GOOD LUCK. Press, and slice thin.

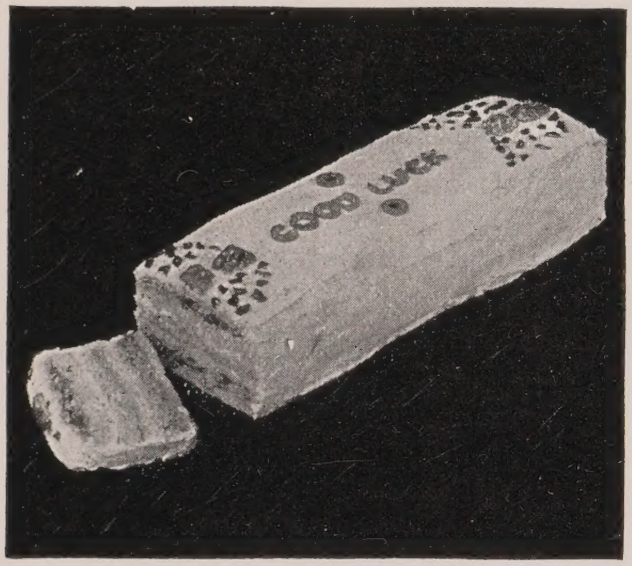
CHEESE AND PARSLEY ROLL

REMOVE crusts from sandwich loaf. Cut thin slices lengthwise of loaf. Spread whole slice with Jelke GOOD LUCK, then with filling made from cream cheese softened with cream or salad dressing and mixed with lots of chopped parsley.

Roll each long slice up like a Jelly Roll. Let stand few minutes, then slice thin. Each loaf makes five rolls. Each roll cuts 8 slices.



Layer Loaf Sandwiches — Enhanced by the Delicious Country Flavor of Jelke GOOD LUCK



REMOVE crusts from sandwich loaf. Cut in five lengthwise slices. Spread each with Jelke GOOD LUCK. Put bread together like a layer cake, then cover the loaf with softened cream cheese like cake frosting. Decorate the top. Make 12 hours before using, and press before covering with cheese.

1st layer: Chop sweet pickles with parsley. Moisten with dressing.

2nd layer: Hard-cooked egg whites chopped, mixed with cream cheese and dressing.

3rd layer: Hard-cooked egg yolk mixed with GOOD LUCK.

4th layer: Finely chopped boiled ham or tongue or smoked beef, with dressing.

CINNAMON TOAST

1. Toast the required number of slices of bread.

2. For every 6 slices toast, mix the following amount of spread until soft and creamy:

3 tablespoons Jelke GOOD LUCK Margarine
2 tablespoons sugar
2 teaspoons cinnamon

3. Spread the slices of toast thickly with the mixture.

4. Place them on broiler, and toast under the flame slowly until the sugar and cinnamon mixture bubbles hard.

(For Cake Fillings and Icings see pages 23 and 25)

TO be successful in cake baking one must be careful—careful in measurements and careful in the choice of ingredients. Special pastry flour gives a more delicate texture than bread flour, but is not necessary in these recipes unless particularly indicated. If bread flour is used, reduce the amount by two tablespoons for each cup called for, and do not beat the batter as long.

A fine-grained sugar makes a finer-grained cake. If it is coarse, the sugar should be sifted and the larger crystals reserved for syrups, etc. Salt is used to bring out the flavor, but should be added with the flour. It has a tendency to toughen egg whites if added to them.

Baking powder, soda, and eggs lighten the mixture, the air in one well-beaten white of egg being equivalent in raising power to the gas from one-half teaspoon baking powder. If the number of eggs in a recipe is decreased add baking powder in this proportion or omit if more eggs are used.

Shortening plays a very important part in successful cake baking. Jelke GOOD LUCK Margarine will be found ideal for this purpose and may be used in any cake recipe in place of the amount of butter indicated.

The liquid is generally milk or water, although coffee may be used in chocolate or spice cake. GOOD LUCK evaported milk with an equal amount of water may be used if desired.

Pans may be greased with GOOD LUCK Margarine on the bottom, or a piece of thin paper, ungreased, will be found satisfactory. Remove paper as soon as cake is turned out on rack to cool, which is about three minutes after leaving the oven. The sides need no attention, as the cake shrinks from them when done.

The conventional method of cake making is to cream the fat and sugar, add egg yolk, then sifted flour and liquid, and lastly to fold in

Spice Cup Cakes

for recipe see page 23

stiffly-beaten egg whites. Care should be taken, however, not to leave large pieces of egg white in the batter; this uneven mixing may cause an uneven grain.

For quicker mixing the shortening may be carefully melted over hot water, and mixed with liquid ingredients. These in turn are added to the sifted dry ingredients (including sugar) and the mass beaten hard for two or three minutes.

The oven should be kept at an even temperature during the entire period of baking. If you have neither regulator nor thermometer use a piece of white unglazed paper placed on shelf where pan is to set. It should turn a golden brown as follows:

1½ minutes for cup cakes; 2 minutes for layer cakes;

2½ minutes for loaf cakes, and 3½ minutes for angel and sponge cakes. White and chocolate cakes require a lower temperature than others. Too much heat will toughen the former and burn the latter.

Cake is done when it shrinks from the sides of the pan, springs back under a light touch, or leaves an inserted toothpick clean. It should not be forced out of the pan immediately upon leaving the oven.

CAKE BATTER NO. 1

½ cup Jelke GOOD LUCK Margarine
1 cup sugar
1 egg
2 cups flour
3 teaspoons baking powder
¼ teaspoon salt
1 cup milk
1 teaspoon flavoring

1. Cream GOOD LUCK and sugar, add egg unbeaten and beat mixture well.

2. Combine dry ingredients, add alternately with milk to first mixture. Beat till smooth.

3. Bake in greased layer tins, in moderate 375°F. oven about 12 minutes.

OTHER CAKES TO BE MADE FROM BATTER NO. 1

SPICE CAKE—To Cake Batter No. 1 add 1 teaspoon each of cinnamon, cloves and nutmeg, 1 cup seedless raisins. Use sour milk with ½ teaspoon baking soda instead of sweet milk.

CHOCOLATE SPICE LOAF CAKE—To Cake Batter No. 1 add 1 teaspoon each of cinnamon, cloves and nutmeg, and 2 squares (2 oz.) melted bitter chocolate. Bake in greased loaf pan in 325°F. oven for 1 hour.

CHOCOLATE CAKE—To Cake Batter No. 1 add 2 squares (2 oz.) bitter chocolate, melted. Bake in layers in 375°F. oven about 12 minutes.

PEACH UPSIDE-DOWN CAKE

1. Melt in large frying pan 2 cups brown sugar and ⅓ cup Jelke GOOD LUCK Margarine. Place halves of canned peaches, round side up, on the melted sugar, and cook gently few minutes.

2. Make up Cake Batter No. 1 (using ¼ cup GOOD LUCK instead of ½ cup); pour batter over the peaches, and bake in frying pan in 375°F. oven for 45 minutes. Turn out upside-down, and serve cold with plain or whipped cream.

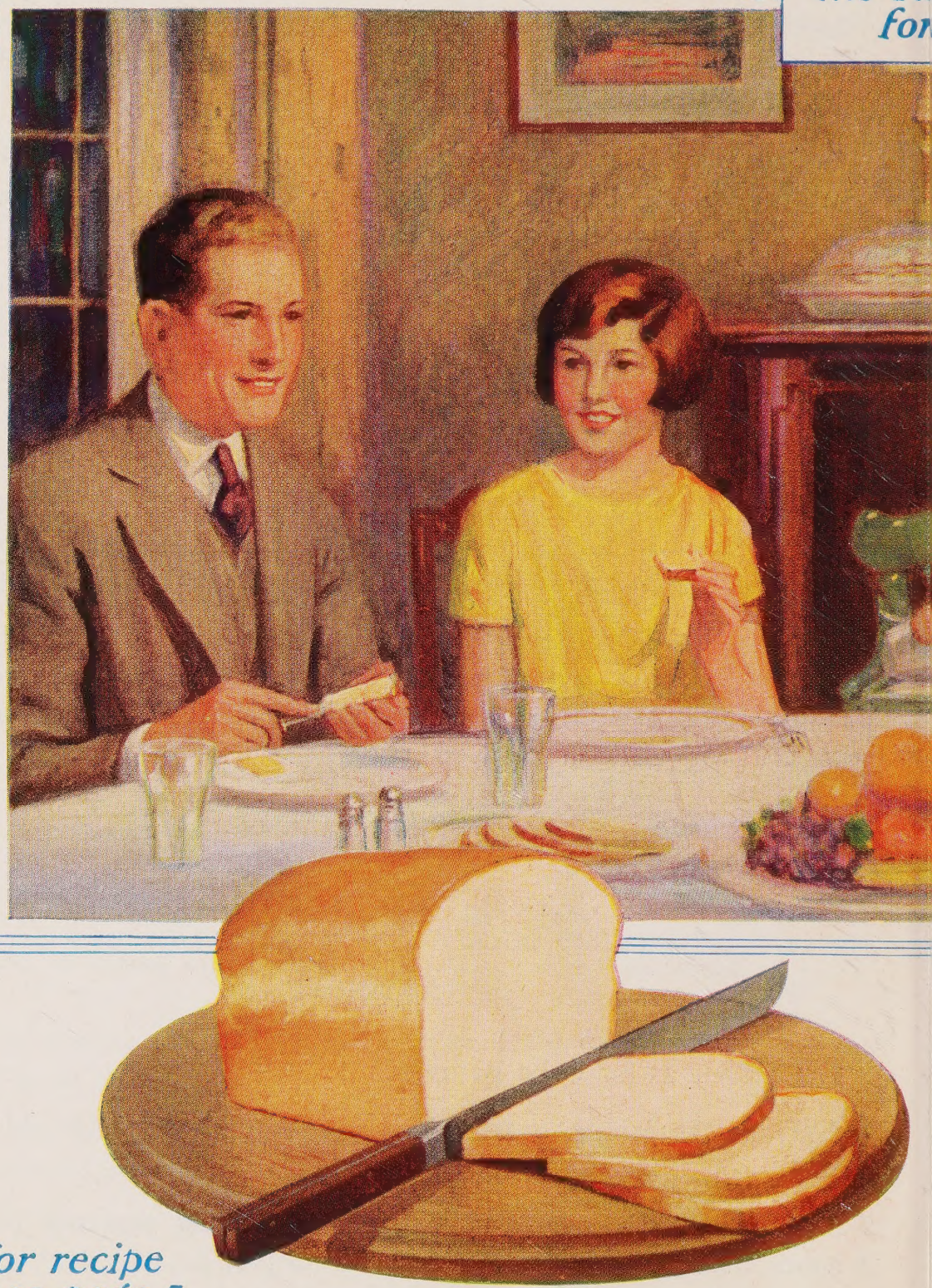
GOOD LUCK PECAN CAKE

1 lb. seeded raisins
1 lb. shelled pecans
½ cup candied orange peel
¾ cup Jelke GOOD LUCK Margarine
1 cup sugar
3 eggs
2 cups pastry flour
½ teaspoon baking powder
1 teaspoon nutmeg
¼ cup molasses
½ cup grape juice

1. Combine as for Cake Batter No. 1.

2. Flour the raisins, nuts and candied orange peel, and add to mixture last.

3. Pour batter into greased and papered baking pan, and bake 3 hours in very slow oven, 275°F. Makes a four pound cake.



for recipe
see page 5

t Spread
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CAKE BATTER NO. 2

¾ cup Jelke GOOD LUCK Margarine
1 cup sugar
2 eggs
⅔ cup milk
2 cups flour
4 teaspoons baking powder
¼ teaspoon salt
1 teaspoon vanilla

1. Cream GOOD LUCK and sugar; add eggs and beat together thoroughly till light and creamy.

2. Combine dry ingredients, add alternately to first mixture with the milk. Beat till smooth. Add flavoring.

3. Bake in greased layer tins in 375°F. oven about 12 minutes; or in loaf tins in 325°F. oven for 1 hour.

OTHER CAKES TO BE MADE FROM BATTER NO. 2

Devil's Food Cake—To Cake Batter No. 2 add ¼ cup sugar and ½ cup flour. Set aside. Then melt together 6 squares (6 oz.) bitter chocolate, ½ cup sugar, ¼ teaspoon baking soda and ⅓ cup milk. Cool this mixture slightly, then stir it into the batter mixture first made. Makes 3 layers.

Gold Loaf Cake—To Cake Batter No. 2 add ¼ cup flour. Instead of using 2 whole eggs, use 6 egg yolks. If desired, add ½ cup nut meats chopped coarsely. Flavor with orange flavoring. Bake in greased loaf cake pan. (May also be made in layers.)

Marble Cake—Make Cake Batter No. 2. To ½ of it add 2 squares (2 oz.) melted bitter chocolate. Pour alternating layers of the white and chocolate batter into loaf cake tins or layer tins, and bake. It is better in loaf form.

Southern Party Cake—Make Cake Batter No. 2. Pour ⅓ of it into a greased layer cake tin. To another third of the batter add 1 square (1 oz.) melted bitter chocolate, and pour it into another layer tin. To the third portion of the batter, add deep pink coloring and pour into the third layer cake tin. Bake and put layers together with fruit filling; ice with boiled frosting.

WHITE CAKE—Make Cake Batter No. 2, except that 3 egg whites are used instead of 2 whole eggs, and 1/3 cup more milk.

BURNT SUGAR CAKE—Make Cake Batter No. 2, caramelizing ¾ cup of the sugar, and adding ½ cup water to it; use ½ cup milk in the batter instead of ⅔ cup. Melt GOOD LUCK in the hot sugar solution and add to rest of batter.

SPICE CUP CAKES

½ cup Jelke GOOD LUCK Margarine
⅔ cup sugar
3 eggs
⅔ cup milk
2¼ cups flour
4 teaspoons baking powder
⅔ teaspoon salt
1 teaspoon each cinnamon, cloves and nutmeg
1 teaspoon vanilla

1. Cream GOOD LUCK, add sugar gradually, creaming well.
2. Beat egg yolks and add to mixture (1), beating well.
3. Combine flour, baking powder, salt and spices.
4. Add dry ingredients to sugar mixture alternately with the milk. Flavor. Fold in stiffly beaten egg whites.
5. Bake in greased muffin tins, or in paper cake cups, in moderate oven 400°F. about 12 minutes.

CAKE FILLINGS AND ICINGS

FUDGE FROSTING

2 cups sugar
½ cup milk
⅓ cup corn syrup, white
2 squares chocolate (from ½ lb. bar)
¼ teaspoon salt
1 tablespoon Jelke GOOD LUCK Margarine
1 teaspoon vanilla

1. Cook to a soft ball stage all ingredients except vanilla and GOOD LUCK.
2. Cool. Beat until thickened.
3. Add vanilla and GOOD LUCK. Spread between layers and on top of cake.

For Fine Cakes –
of Delicate Flavor.

Devil's Food Cake

for recipe see page 22

BUTTER CREAM FROSTING

½ cup Jelke GOOD LUCK Margarine
2 cups powdered sugar
1 beaten egg white, or egg yolk, or whole egg
½ teaspoon vanilla

1. Cream GOOD LUCK, add sugar gradually, still creaming.
2. Add beaten egg, or egg white, or egg yolk slowly.
3. Add flavoring. Beat thoroughly.

FOR VARIETY IN BUTTER CREAM FROSTINGS

Make Butter Cream Frosting recipe as above, then add to it the ingredients listed below to make the frosting desired:

1. CHOCOLATE MOCHA—2 ounces melted chocolate, 3 tablespoons strong coffee, ½ cup powdered sugar.

2. COFFEE CREAM—3 tablespoons fresh coffee, ½ cup powdered sugar.

3. MAPLE—Maple flavoring or 3 tablespoons maple syrup, ½ cup powdered sugar.

4. ORANGE—5 tablespoons orange juice, grated rind of one orange, 2 cups sugar.

5. CHOCOLATE—½ cup powdered sugar, 2 tablespoons cream, 3 ounces melted chocolate (3 sq. ½ lb. bar).

6. RASPBERRY—½ cup raspberry jam and 1 cup powdered sugar.

7. MARSHMALLOW—12 melted marshmallows.

8. BURNT ALMOND CREAM FROSTING—½ cup chopped burnt almonds.

COOKED ICING

2 cups sugar
½ cup water
2 egg whites
½ teaspoon vanilla
1 teaspoon baking powder

1. Boil sugar and water gently until syrup spins a thread (240°F.). Do not stir after sugar dissolves.
2. Cool slightly and pour slowly, into stiffly beaten egg whites.
3. Add vanilla and baking powder and beat until thick enough to spread.

Recipe makes enough to cover one large three-layer cake.

The ability to make flaky pastry is an achievement that can be realized by every housewife. Pastry is not hard to make if you adhere to a few general rules such as—

1. Do not use too much water; just enough to make a pastry ball that will "clean the bowl" of dry bits.

2. Do not work in the Jelke GOOD LUCK Margarine as thoroughly as for biscuit.

3. Allow for shrinkage in baking and do not stretch the dough into pan as this increases its tendency to shrink.

4. Handle the dough as little as possible, and roll from the center out in each direction rather than back and forth.

5. Brush the edge of lower crust with water before pinching on the top so that the two crusts will not separate in baking.

6. Always perforate the top to allow for the escape of steam.

7. Work the shortening in with knives or a fork.

8. Never grease a pan on which pastry is baked.

Jelke GOOD LUCK Margarine is ideal in making pastry.

PIE CRUST

1½ cups flour
¼ teaspoon baking powder
½ teaspoon salt
½ cup Jelke GOOD LUCK Margarine
⅓ cup cold water

1. Sift dry ingredients; cut in shortening until flaky.

2. Add water very gradually, stirring in with a fork. Use enough to form a ball.

3. Roll out thin and place in pan.

If pastry gets too wet add flour and fat mixed in proportion of one part of fat to three of flour. This does not change the richness of the crust.

Recipe makes one two-crust pie.

FRUIT CREAM PIE

3 beaten egg yolks
½ cup powdered sugar
2 tablespoons flour
2 cups scalded milk
2 tablespoons Jelke GOOD LUCK Margarine
1 teaspoon vanilla
¼ teaspoon salt

1. Combine egg yolks, sugar and flour.

2. Scald milk and add to above and cook until thick; add GOOD LUCK and vanilla.

3. Pour over fresh or canned fruit, preferably berries.

4. Beat 3 egg whites till stiff, add ½ cup sugar, beat again, and spread on top of custard filling which has been placed in a baked pie shell. Brown meringue 15 minutes in 300°F. oven.

BUTTERSCOTCH PIE

6 tablespoons Jelke GOOD LUCK Margarine
6 tablespoons flour
1½ cups brown sugar
2 cups scalded milk
3 beaten egg yolks
¼ teaspoon salt
1 teaspoon vanilla
3 egg whites stiffly beaten with ½ cup sugar for meringue

1. Melt GOOD LUCK, add flour. Stir in the sugar. Remove from fire to add milk.

2. Scald milk. Add to (1) with the salt, and cook until thick.

3. Pour hot mixture (2) over the beaten egg yolks, return to fire and cook 2 minutes to set eggs. Flavor.

4. Pour into baked pie shell. Spread meringue over top, and bake 15 minutes in 300°F. oven to brown meringue.

VARIATIONS

Butterscotch Apple Pie—Line pie tin with unbaked crust, slice 3 medium-sized apples over it, sprinkle them with sugar and cinnamon and dot with GOOD LUCK. Bake in hot oven 10 minutes. Then pour the above butterscotch mixture over the apples, and return pie to oven to finish baking—about 15 minutes longer, in 400°F. oven. Serve without topping.

Butterscotch Banana Pie—Slice bananas into a baked pie shell, sprinkle them with powdered sugar and little lemon juice. Pour a recipe of butterscotch pie filling over them. Top with the meringue, and brown it.

CHOCOLATE CREAM PIE

1¼ cups sugar
3 tablespoons cornstarch
3 tablespoons flour
3 eggs
2 ozs. chocolate
2 cups milk
2 tablespoons Jelke GOOD LUCK Margarine
1 teaspoon vanilla
⅛ teaspoon salt

1. Combine sugar, flour, cornstarch and salt.

2. Melt the chocolate with ½ cup of the milk.

3. Combine (1) and (2).

4. Combine rest of the milk and slightly beaten eggs, with (3), and cook until thickened.

5. Cool slightly and add vanilla.

6. Pour into baked pie shell. Serve with whipped cream, unsweetened, on top of the filling.

LEMON FLUFF PIE

1 cup sugar
3 tablespoons flour
2 tablespoons cornstarch
⅛ teaspoon salt
2 cups boiling water
2 tablespoons Jelke GOOD LUCK Margarine
3 beaten egg yolks
Juice and rind 2 lemons
3 egg whites, beaten stiff
½ cup sugar

1. Combine dry ingredients.

2. Add GOOD LUCK to boiling water, and pour it all at once over the dry ingredients, stirring quickly. Cook until thick.

3. Stir into the hot mixture the egg yolks and lemon juice and rind. Cook until eggs are set.

4. Pour the hot mixture over the beaten egg whites, which have been mixed with sugar. Cook 2 or 3 minutes. Then pour into a baked pie shell, and bake in moderate oven 375°F. 20 minutes to set the egg white. Serve cold.

For **Lemon Meringue Pie,** make as for Lemon Fluff Pie through Step No. 3. Then pour into shell, and beat egg whites and sugar for the meringue and place on top of the filling. Brown meringue.

Makes Tender – Flaky Pie Crust.

Lemon Meringue Pie

for recipe see page 28

PEACHERINO

2 cups flour
4 teaspoons baking powder
½ teaspoon salt
2 tablespoons Jelke GOOD LUCK Margarine
¾ cup peach syrup from canned or fresh peaches
Sliced canned peaches (or fresh)

1. Combine like Baking Powder Biscuits.

2. Roll out on floured board ⅜ inch thick. Spread thickly with sliced peaches. (When fresh peaches are used, sugar them down an hour before using.)

3. Roll up like Jelly Roll, place in baking pan, and bake in 400°F. oven about 25 minutes.

4. Serve with sugar and cream; or with sliced peaches. Slice the roll down like a Jelly Roll for each portion.

NOTE—Almost any fruit may be used after draining off juice.

FRUIT BATTER PUDDINGS

2 beaten eggs
1 cup milk
2 tablespoons melted Jelke GOOD LUCK Margarine
1 cup sugar
2½ cups flour
½ teaspoon salt
3 teaspoons baking powder
Fruit

1. Beat eggs, add milk and melted GOOD LUCK.

2. Combine dry ingredients, and add to the first mixture. Beat well until smooth.

3. Place fresh or canned fruit, juice and all, in the bottom of a well greased baking dish (deep). Sweeten the fresh fruit as much as needed. Pour the batter over the fruit.

4. Bake in 375°F. oven until the batter is cooked through, about 45 minutes. Serve with cream and sugar, or with lemon or vanilla sauce.

In the making of any sauce Jelke GOOD LUCK Margarine may be used wherever you have been using butter or other shortening.

LEMON SAUCE

1 cup sugar
3 tablespoons Jelke GOOD LUCK Margarine
2 egg yolks, or one whole egg
3 tablespoons lemon juice
Grated rind ½ lemon
½ cup boiling water

1. Cream sugar and GOOD LUCK; gradually add slightly beaten eggs and lemon rind.

2. Stir in water and cook in double boiler until thick; then add lemon juice.

Recipe makes 1 cup sauce.

NOTE: If a white sauce is desired, omit egg and add 2 tablespoons flour to the sugar.

CHOCOLATE SAUCE

1 square bitter chocolate
1 tablespoon Jelke GOOD LUCK Margarine
½ cup sugar
¼ cup water
¼ cup Jelke GOOD LUCK Evaporated Milk
Few grains salt
¼ teaspoon vanilla

1. Melt chocolate over hot water, add GOOD LUCK, sugar, and water and stir until sugar is dissolved.

2. Boil until it forms a very soft ball when tried in cold water.

3. Add evaporated milk, salt and vanilla. Serve hot or cold.

Recipe makes ¾ cup sauce.

HARD SAUCE

⅓ cup Jelke GOOD LUCK Margarine
1 cup confectioner's sugar
1 teaspoon vanilla

1. Cream GOOD LUCK, add sugar and vanilla and beat until smooth. Chill before serving.

NOTE: If desired add ½ cup crushed drained fruit.

FRUIT HARD SAUCE

Hard sauce recipe *plus* 2 egg whites
1 pint fresh fruit

1. Add unbeaten whites to hard sauce and beat until light.

2. Add crushed fruit, beating constantly, just before serving.

For Delicious Cookies Everybody Likes.

Standard Sugar Cookies

for recipe see page 33

ROLL COOKIE DOUGH
(Standard Sugar Cookies)

1 cup Jelke GOOD LUCK Margarine
1¼ cups sugar
2 eggs
4 cups flour
2 teaspoons baking powder
¼ teaspoon salt
6 tablespoons milk
Flavoring

1. Cream GOOD LUCK and sugar, add eggs unbeaten and beat mixture well several minutes.

2. Combine dry ingredients, add to first mixture, and moisten with the milk. Flavor as desired.

3. Cut off ¼ the dough at a time, roll thin on well-floured board, and cut with floured cookie cutter. Use round or fancy cutters.

4. Bake on cookie sheet in hot oven (450°F.) about 6 minutes.

VARIETY FROM ABOVE DOUGH

CHOCOLATE WHIRLS—To ½ the above Roll Cookie Dough add 2 squares (2 oz.) bitter chocolate, melted. Roll out white dough thin in an even rectangular shape. Roll out chocolate dough in same shaped piece. Place chocolate dough on top of the white dough, roll up the two together like a Jelly Roll. Set aside in ice box for several hours, then cut in thin slices. Bake in 450°F. oven for 5 minutes.

ICE BOX COOKIES

1 cup brown sugar
1 cup granulated sugar
1¾ cups Jelke GOOD LUCK Margarine
3 eggs
3 cups flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon cinnamon
1 teaspoon cloves
1 cup sliced almonds

1. Cream GOOD LUCK and sugar, break eggs into bowl with them and beat well several minutes.

2. Combine dry ingredients and sliced blanched almonds and add to first mixture, gradually stirring in about 1½ cups additional flour to make a stiff dough.

3. Form the dough into roll about 3 inches diameter, set in ice box over night. Or pack into floured bread pans.

4. Slice very thin next day, and bake in 450°F. oven 5 minutes.

DROP COOKIE DOUGH

1 cup sugar
½ cup Jelke GOOD LUCK Margarine
2 eggs
½ teaspoon vanilla
1½ cups flour
1 teaspoon baking powder
⅛ teaspoon salt

1. Cream GOOD LUCK and sugar. Add eggs, unbeaten, and beat mixture well.

2. Combine flour, baking powder and salt, and add to first mixture.

3. Add vanilla, and other ingredients, depending upon what kind of cookie you wish to make (see below).

VARIATIONS

Chocolate Nut Drops—To Drop Cookie Dough add—2 squares melted chocolate (from ½ lb. bar), ½ cup shredded cocoanut, ½ cup chopped nut meats.

Bake on baking sheet, dropping mixture from tablespoon to make 24 drops. Bake 5 minutes in hot oven (400°F.), then in moderate (350°F.) until done.

Hermits—To Drop Cookie Dough add—3 teaspoons cinnamon, ½ teaspoon cloves, ½ cup chopped nut meats, ½ cup raisins.

Bake on baking sheet, making 20 drop cookies, at temperature of 400°F.

Soft Molasses Drops—Use brown sugar. To Drop Cookie Dough add—½ cup molasses, ½ teaspoon soda, 2 teaspoons cinnamon, ½ teaspoon cloves, 1 teaspoon ginger, ¼ cup milk, 2 cups flour.

Date and Nut Cookies—Use brown sugar. To Drop Cookie Dough add—¾ cup dates, ½ cup nuts, ½ cup milk, 1 cup flour.

FUDGE SQUARES

4 tablespoons Jelke GOOD LUCK Margarine
1 cup brown sugar
2 eggs
2½ squares chocolate
½ teaspoon vanilla
⅓ cup milk
1 cup flour
½ teaspoon baking powder
¼ teaspoon salt
½ cup walnut meats, chopped coarsely

1. Cream GOOD LUCK, sugar and eggs. Add melted chocolate, vanilla and milk.

2. Sift dry ingredients and add to first mixture. Mix thoroughly; add nut meats.

3. Spread greased pan thinly with mixture.

4. Bake in slow oven (300°F.) 30 minutes. Cut into squares before removing from pan.

JELKE GOOD LUCK EVAPORATED MILK

Every morning pure, rich, country milk is brought to our evaporated milk plant at Huntley, Ill., from the dairy farms that surround it on every side. It is this pure, rich milk from inspected herds of Holstein cows that the housewife has, when she opens a can of Jelke GOOD LUCK Evaporated Milk. All the natural richness of the milk—the cream, the butter-fat, the nutritional solids—is there; only a portion of the natural water content is removed, when the milk is placed in the cans. Naturally a dependable quality of milk like this is extremely useful.

For coffee, cocoa, tea, or for beverage purposes, Jelke GOOD LUCK Evaporated Milk should be used just as it comes from the can. For cream soups and sauces containing milk it cannot be excelled; but in this case it should be diluted with an equal amount of hot or cold water and used just like sweet milk. Jelke GOOD LUCK Evaporated Milk gives smoothness to custards, ice cream and candies.

Especial care is taken in the preparation of Jelke GOOD LUCK Milk to adhere as closely as possible to the natural milk flavor, and to retain a creamy white color. These two qualities, when taken in connection with the quality of the milk itself, make GOOD LUCK a distinctive and excellent brand for which the housewife should be careful to ask by name.

SOUPS

Cream soups make a valuable addition to the diet, and provide another way to introduce milk into the dietary. In making these, Jelke GOOD LUCK Evaporated Milk, combined with an equal amount of water, is exceptionally good.

STANDARD CREAM SOUP

2 tablespoons Jelke GOOD LUCK Margarine
2 tablespoons flour
1 cup Jelke GOOD LUCK Evaporated Milk
1 cup water
1 teaspoon salt
1 cup vegetable pulp

1. Melt GOOD LUCK, rub in flour, and gradually add milk and water (previously mixed).
2. Cook until thick, add salt and vegetable pulp.

COFFEE

Percolator method: Use 2 level tablespoons of finely ground coffee for every measuring cup of boiling water. Place water in the bottom of the percolator, adjust the basket, or perforated cup, and place the coffee in this. A few grains of salt added will improve the flavor. Allow the water to percolate through the coffee from seven to ten minutes, depending upon the strength of coffee desired.

NOTE: One measuring cup of water makes 1½ ordinary cups of beverage. Since the boiling temperature spoils the coffee flavor, the beverage should not boil.

Coffee-pot method: Use 2 level tablespoons for each cup of water plus two tablespoons of coffee for the pot. The coffee need not be as fine as for the percolator method. Mix the grounds with 1 clean eggshell, crushed. (This is to assist in clearing the coffee.) Pour on boiling water, and place pot over a very low flame to prevent boiling, and let simmer for five or ten minutes, depending on desired strength. Strain and serve at once.

EGG NOG

1 egg
1 tablespoon sugar
½ cup Jelke GOOD LUCK Evaporated Milk, cold
¼ cup water
½ teaspoon vanilla
Nutmeg or cinnamon

1. Beat egg very light. Add sugar, milk, water and vanilla.
2. Pour into a tall glass, sprinkle with spice, and serve at once.

This recipe is for individual service. If desired 1 tablespoon cocoa may be added, mixed with sugar.

COCOA

½ cup cocoa
¼ cup flour
½ cup sugar
¼ teaspoon salt
1 quart water
1 quart Diluted Jelke GOOD LUCK Evaporated Milk
¼ teaspoon vanilla

1. Mix first four ingredients; add water and boil for 20 minutes.
2. Add milk; bring to boiling point and add vanilla.
3. Beat one to two minutes. Serve with or without whipped cream.

Serve in Beverages
Use in Cooking.

recipe for muffins see page 11

Salads are a valuable addition to any meal except breakfast, and should be used often in every home. The variety of combinations is infinite, but one thing always to be remembered is that the ingredients and the plates on which the salad is served should be cold.

Any salad is improved with GOOD LUCK Salad Dressing.

GOOD LUCK SALAD DRESSING

4 egg yolks or 2 whole eggs
3 tablespoons sugar
3 tablespoons Jelke GOOD LUCK Margarine
¾ teaspoon dry mustard
⅓ cup vinegar
½ teaspoon salt
Plain or whipped cream

1. Beat eggs slightly, add sugar, GOOD LUCK and mustard.
2. Gradually add vinegar while stirring.
3. Cook over hot water, stirring constantly, until thick. Add salt, and let mixture cool.
4. Thin with whipped or plain cream.

CORN CHOWDER

2 tablespoons Jelke GOOD LUCK Margarine
1 medium sized onion, chopped
2 cups diced potatoes, raw
Salt and pepper
Paprika
2 cups canned corn (1 can)
3 cups boiling water
1 cup Jelke GOOD LUCK Evaporated Milk, hot
1 tablespoon Jelke GOOD LUCK Margarine
1 tablespoon flour

1. Cook GOOD LUCK and onion together in kettle until onion turns yellow. Add potatoes, corn, and boiling water, cook until potatoes are done.
2. Add seasoning, and the hot GOOD LUCK Evaporated Milk.

HUNTLEY CARAMELS

1 cup granulated sugar
1 cup corn syrup
¼ cup Jelke GOOD LUCK Margarine
1 cup Jelke GOOD LUCK Evaporated Milk
⅛ teaspoon salt
½ teaspoon vanilla

1. Stir sugar, syrup, salt and GOOD LUCK in saucepan over fire until the mixture boils clear and thick, then stir in gradually, to avoid cessation of boiling, the GOOD LUCK milk. To prevent sticking, stir constantly, cooking to 240°F., a firm ball stage.
2. When cold, remove from pan, lay on a marble slab, forming it into square or oblong shape. Cut into one-inch cubes. Wrap each piece separately in wax paper.

FROZEN GOOD LUCK PUDDING

1 cup sugar (or corn syrup)
4 tablespoons cornstarch
1½ cups Jelke GOOD LUCK Evaporated Milk scalded with ½ cup water
¾ cup sugar, melted to brown color in frying pan
1 cup Jelke GOOD LUCK Evaporated Milk, whipped thick
Vanilla or other flavoring

1. Add the sugar or corn syrup to scalded GOOD LUCK Evaporated Milk, stir in cornstarch previously mixed with little cold water, and cook in double boiler 20 minutes, stirring well.

2. Melt the ¾ cup sugar in frying pan to brown color, pour it gradually into the hot custard. Cool, add the whipped Jelke GOOD LUCK Evaporated Milk, and flavoring.

3. Pour into ice cream mould, freeze, using 4 to 1 ice and salt freezing mixture. Pack, let stand 3 or 4 hours, then serve.

RED RAREBIT

2 tablespoons Jelke GOOD LUCK Margarine
2 tablespoons flour
½ cup Jelke GOOD LUCK Evaporated Milk mixed with ¼ cup water
¾ cup strained tomato juice, or puree
Pinch baking soda
2 cups finely cut American yellow cheese
Salt, and pinch mustard
2 eggs

1. Make a white sauce of GOOD LUCK, flour, and milk and water. When blended, add cheese, heating slowly until all melted. Then add beaten eggs, cook until set.

2. Heat tomato juice and soda, season with salt and mustard, and combine with milk mixture just before serving. Serve hot, on toast, spread with GOOD LUCK Margarine.

DUMPLINGS

½ cup Jelke GOOD LUCK Evaporated Milk mixed with ½ cup water
1 well-beaten egg
2 cups sifted flour
3 teaspoons baking powder
¾ teaspoon salt

1. Combine milk and water, add beaten egg, then slowly stir in the mixed dry ingredients.

2. Drop into rapidly boiling water (or soup or fruit juice), cover kettle, and boil the dumplings 10 or 12 minutes to insure cooking them through.

Time Required to Cook Different Vegetables

The time is reckoned from the moment when the water boils again after addition of vegetable. Some allowance should be made for variation in amount being cooked and size of pieces. To keep the color, cook with lid partially off and use a very small amount of water. Average service is for 5. GOOD LUCK improves the flavor of vegetables seasoned with it.

Vegetable	Amount to Buy	Approximate Time		
		Boiled	Baked	Steamed
Asparagus	3 to 5 bunches	10-15 min.		20 min.
Beans, green	1-1½ quarts	25-40 min.		
lima	1 quart, fresh	40 min.		
navy	1 quart	until soft	6-8 hrs.	
Beets	3 small bunches	1-3 hrs.		
Brussel sprouts	1 quart	20 min.		30 min.
Cabbage, new	2 pounds	6-10 min.		15 min.
Carrots	2 pounds	20-30 min.		45 min.
Cauliflower	2½-lb. heads	15-25 min.		40 min.
Celery	3 med. stalks	20 min.		40 min.
Corn	6-10 ears	6-8 min.		20 min.
Egg Plant	1 large	20 min.	45 min.	40 min.
Greens	1 peck	20 min.		
Onions	8 (2 lbs.) small onions	35 min.	1 hour	
Parsnips	1½ pounds	45 min.		
Peas	½ peck in pods	20-35 min.		
Peppers	6		10-20 min.	
Potatoes, white	6-10	20-25 min.	45-60 min.	
sweet	6-10	20	45	
Squash, Summer	2 pounds	10-15 min.		25 min.
Winter	½-1		1 hour	50-60 min.
Spinach	1 peck	20 min.		30-40 min.
Tomatoes	6-8	20 min.	18 min.	
Turnips	2 pounds	30 min.		

Large volume production explains the low price

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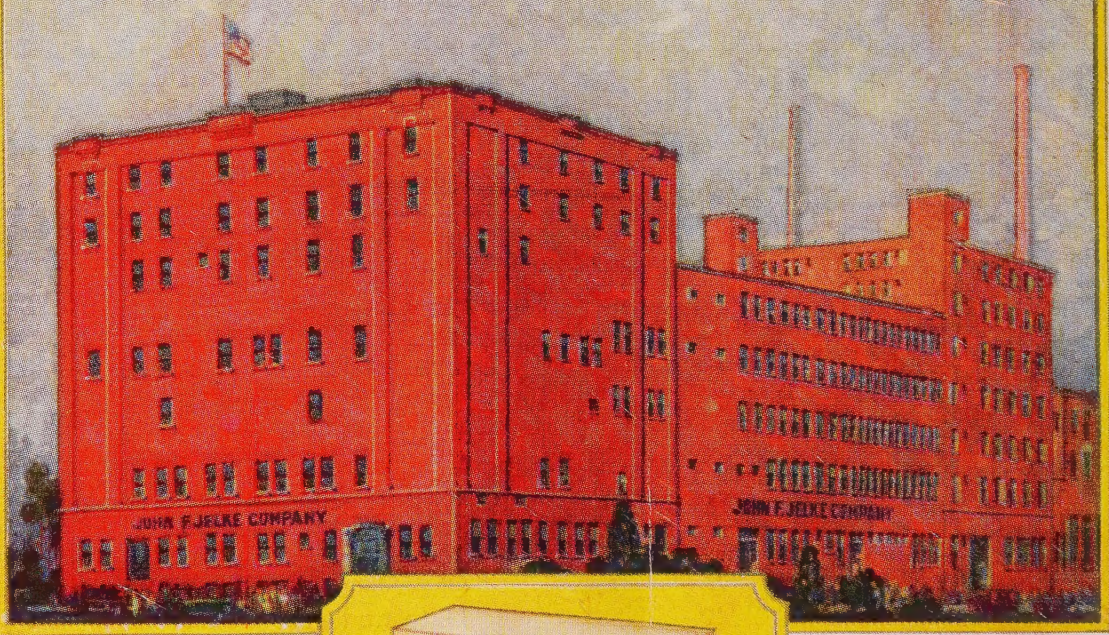
JELKE GOOD LUCK MARGARINE

The Finest Spread for Bread



The immense Chicago plant of the John F. Jelke Company --capacity 60 million pounds annually--where Jelke GOOD LUCK Margarine is made.